Schaerer Siena 1 / 2

V04 | 08.2007

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coffee comes to life

Schaerer Siena 1 / 2

User manual

V04 | 08.2007

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Before commissioning the coffee machine, be sure to read the chapter "**Safety notes**" carefully.
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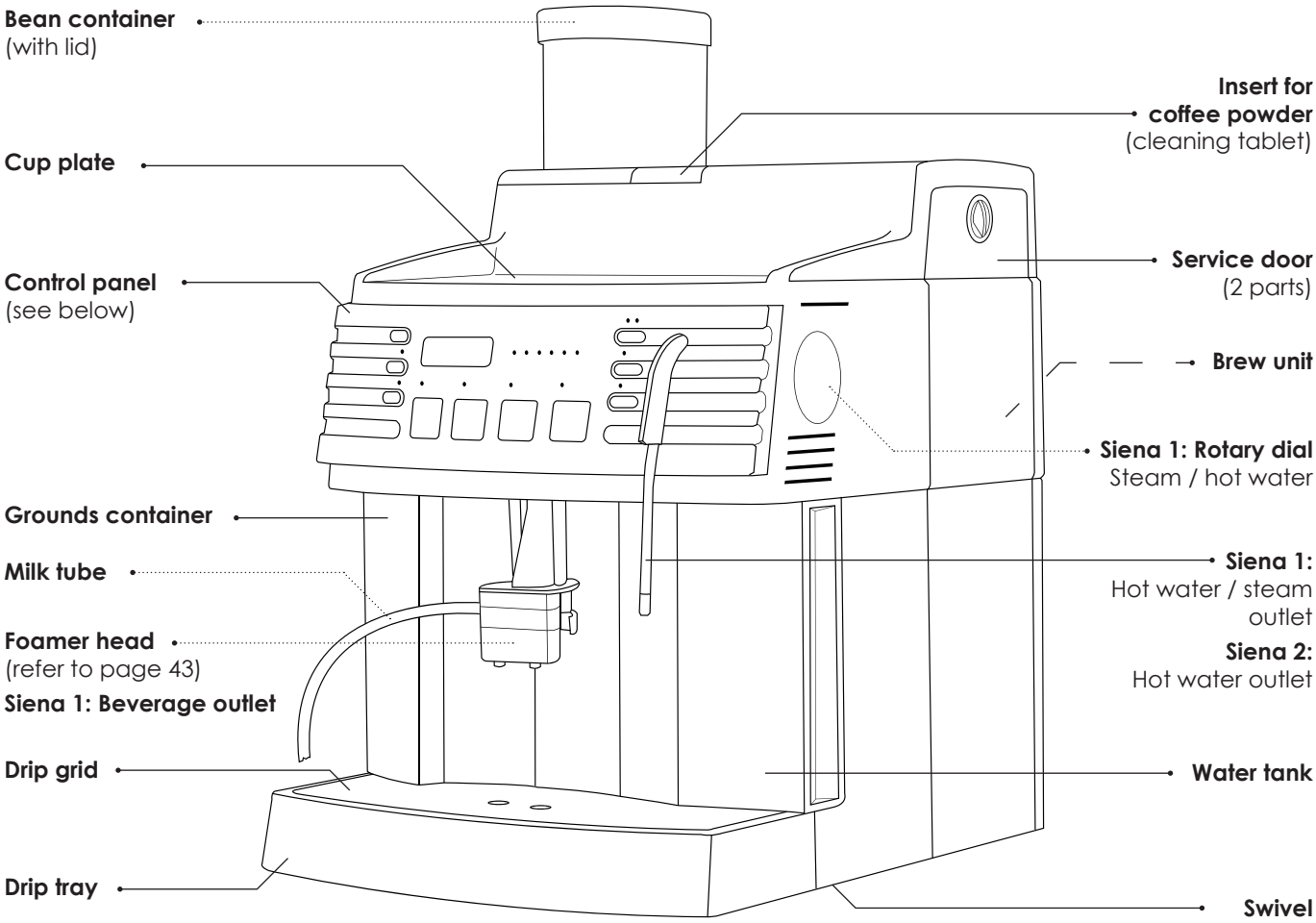
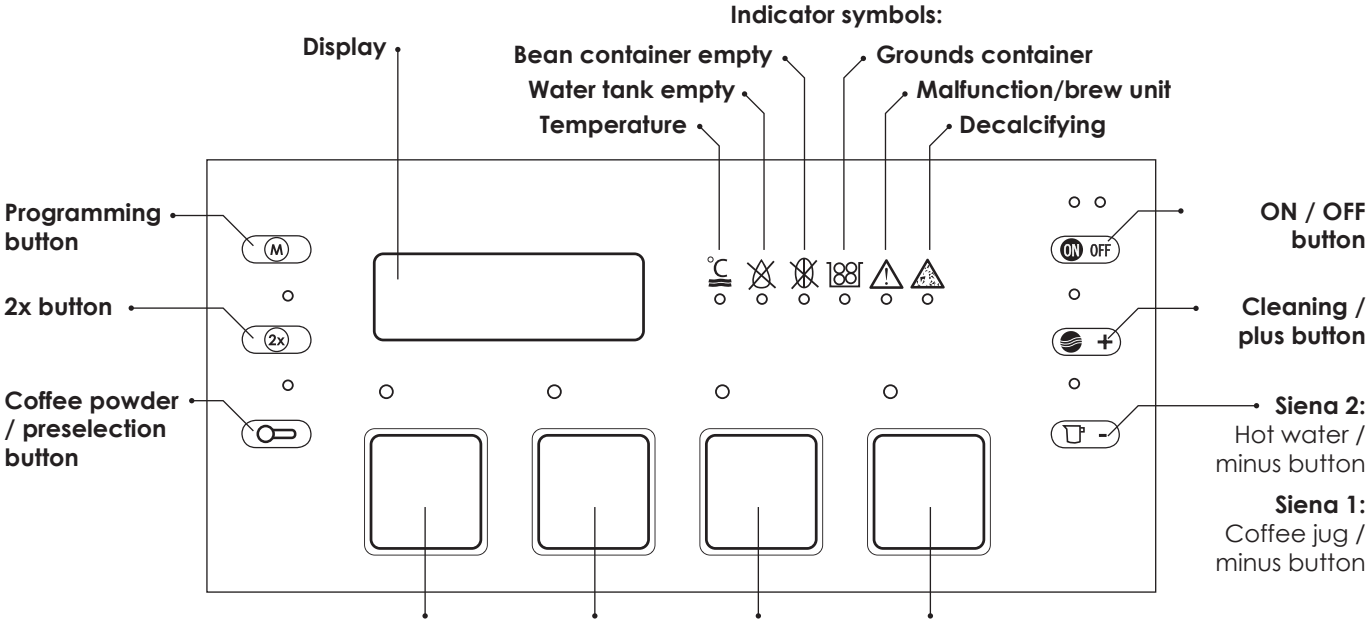


* Illustration: Siena 2

= The position differs between Siena 1 and Siena 2.



Siena 1 Button allocation:	**Espresso**	**Coffee**	**Double espresso**	**Double coffee**
Siena 2 Button allocation:	**Espresso**	**Coffee**	**Cappuccino**	**Macchiato**

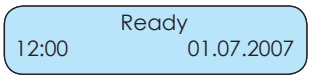
* Illustration: Standart configuration

Safety symbols

Observe the safety instructions on page 40!

Exercise extreme caution when these symbols appear!

	Caution! **Risk of damage to machine!**		**Caution!** **User at risk!**
	Caution! **Hot fluid!**		**Caution!** **Hot steam!**
	Caution! **Hot surface!**		**Caution!** **Risk of squeezing!**
	Caution! **Electrocution!**		**Remark** **Information, tips**
	Cross-reference		**Environmental aspects**
	Disposal! The machine must be disposed of according to regulations!		



Active display (ready)

Inactive display („Standby“ mode)

Introduction

Welcome

By purchasing this coffee machine, you have acquired a high-quality Swiss product which was specially designed for professional household use or catering businesses.

This manual provides you with detailed information about how to commission, program, operate and clean your new coffee machine. The manual also contains important safety notes which help to ensure safe usage.

Before commissioning the coffee machine, be sure to read the chapter „**Safety notes**“ carefully. Neglecting to use the machine according to the instructions in this manual rules out any liability claims in the event of damage. The coffee machine‘s performance largely depends on its proper usage and careful maintenance. We recommend reading all the information thoroughly before using the machine for the first time. Always keep this instruction manual close to the machine.

We trust that you will enjoy using this coffee machine for a long time!

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Safety notes

General

At M. Schaerer AG, the highest degree of safety is one of the most important product features. The effectiveness of the safety devices is guaranteed only if the following instructions are observed to prevent injuries and health hazards:

- Read the User Manual carefully before using the device.
- Do not touch any hot machine parts!
- Do not use the coffee machine if it is not working properly or is damaged.
- **Under no circumstances may the installed safety devices be modified!**

Health hazard!
Children and persons under the influence of alcohol, drugs or medication or those with physical, sensory or mental impairments may not use the device or may use it only under supervision.

Health hazard!
The coffee machine must be installed by the operator so that there are no impediments to care and maintenance. In both self service and full service applications, trained personnel must supervise the machine in order to ensure that the care instructions are observed and the personnel is available for questions regarding use.

Health hazard!
Children are often unaware of the dangers which can result from handling electrical devices improperly. Never leave children unattended with electrical devices.

Health hazard!
Place the device on a stable, horizontal surface. Do not set it down on hot or warm surfaces. Choose a location that is not easily accessible to children or pets.

Caution!
The coffee machine is not suitable for installation on a surface where a water jet could be used.

Caution!
The machine is not suitable for outdoor use. Never expose the device to outside weather conditions such as rain, snow, frost, etc.

Health hazard!
Never allow live electrical parts to come into contact with water. Never spray the device with water or any other liquid. Never immerse the device in water or any other liquid. Do not operate the machine with wet hands.

Risk of burns!
Be careful when touching the steam injector, as it becomes hot during operation. Use the specially designated grips. Do not touch any hot surfaces. Allow the device to cool before fitting or dismantling any parts. The same applies to cleaning (risk of burns).

Caution, electrocution!

- Do not pinch or pull the power cord over corners or sharp edges, and do not place it or hang it over hot objects. When unpacking the device, please check if the mains voltage corresponds to the device's voltage stated on the serial plate. (Refer to „**Technical data**", page 67).
- Connect the device to a grounded socket only. For safety reasons, we recommend using a residual current device (RCD - available in specialty electronics shops). To protect persons from fire, electrical shock and/or injury, never immerse the power cord or plug in water or any other liquid.
- Never operate a device with a faulty supply pipe. Should an additional supply pipe be required as an extension, it must also be in flawless condition and attached in such a way that no one can trip over the supply pipe. Keep the supply pipe out of the reach of children and pets. Never insert the power plug into the socket if it is wet, and never touch the plug with wet hands.
- Disconnect the power cord if the device shall not be used for a longer period of time.
- Do not leave the device switched on if unattended. For reasons of safety and power efficiency, we recommend switching the device off at the main power switch over night and during longer periods of non-use (not possible with the coin tester option). For shorter periods of non-use, the device can be switched to Stand-by mode via the (ON OFF) button. For devices with a fixed water supply, the tap must be closed.

Disposal!
For safety reasons, machines that have reached the end of their product life cycles must be rendered unusable. To do so, disconnect the power cord and sever the connector cable. Afterward, dispose of the device in accordance with regulations.

Disposal!
Old devices still contain valuable materials. Instead of taking your old device to the nearest refuse dump, you should therefore ask your service technician or city administration office what recycling options are available. **In any case, make sure that the device is not thrown into the bin for household rubbish.**

The device is designed for preparing coffee, hot water and steam and may not be operated for any other purpose.

Devices with a damaged connector cable or plug, or devices which are damaged in any way or not functioning optimally, may not be commissioned. In the event of damage, the device may only be opened by authorised service technicians and repaired using original spare parts or accessory parts. This also applies to instances in which the connector cable is faulty. Otherwise, the manufacturer accepts no liability whatsoever. The use of accessory parts not recommended by the device manufacturer can lead to fire, electrical shock or personal injury.

If the coffee machine and/or auxiliary devices are transported at temperatures below 10°C, the coffee machine and/or auxiliary devices must remain for 3 hours at room temperature before it can be connected to a power supply and switched on. If this is not observed, there is a risk of short circuits or damage to the electrical components as a result of condensation.

The coffee machine's original packaging has been designed to be especially robust for postal transport. Therefore, be sure to keep this packaging in a safe place should a return delivery be necessary.

Hygiene

Before initial commissioning, run the cleaning program (see User Manual, Chapter „**Cleaning**", page page 56).

Observe the general applicable hygiene regulations according to **HACCP**!
(HACCP= Hazard Analysis and Critical Control Point)

Coffee, milk and other contents:

- Do not use raw milk. Use only pasteurised or UHT milk. **In any case, the milk must be homogenised!**
- Only use pre-refrigerated milk with a maximum temperature of 5 °C. If the milk is at a temperature of over 5°C, an optimum product cannot be dispensed.
- We recommend using the milk directly from the original package for sanitary reasons.
- When using a milk container: never top up milk, and always thoroughly clean the container before filling.
- Do not add more coffee or milk than will be needed for one day.
- We recommend pouring out milk remains at the end of the day (if the milk was in contact with the milk hose).
- Check packages for damage **before** opening them.
- Store coffee and other products in a cool, dry and dark location.
- Use the oldest products first („first-in-first-out" principle).
- Use up products before their expiration dates.
- Always reclose packages after opening to ensure that the contents remain fresh and are protected from contamination.
- Store coffee and products separately from cleaning agents.
- Reclose the bean hopper cover immediately after adding beans!

Cleaning:

- Thoroughly wash and disinfect hands before cleaning the machine!
- Clean the machine daily after all beverages have been dispensed.
- For daily and weekly cleaning, follow the instructions in the User Manual (Chapter „**Cleaning**“, page 57) and on the cleaning card.
- Never mix cleaning products!
- Do not use any abrasive products, brushes, or cleaning tools made of metal!
- Do not touch parts that touch drinks (while they are dispensed) after they have been cleaned.
- Follow the dosage and safety instructions on the cleaning product! For information on the cleaning agents, refer to the chapter entitled „**Appendix**“, page 66/67.
- Clean the refrigerator/cooling element (optional) at least once a week if the machine is equipped with one!

Intended use

The intended use of the device and associated options are subject to the contractually agreed intended use and any existing supplementary agreements, the „**General terms and conditions**“ of **M. Schaerer AG** and this User Manual. In legal terms, any other use is not an intended use. The manufacturer accepts no liability for damage resulting from unintended use.

Liability

All warranty and liability claims are null and void in the event of personal injury or damage to property if the injury or damage can be traced back to one of the following causes

- Improper use of the device;
- Improper installation, commissioning, operation and maintenance of the device and the associated options;
- Non-observance of maintenance intervals;
- Use of the coffee machine despite faulty safety devices or improperly attached or non-functional safety and protective devices;
- Non-observance of the safety notes in this instruction manual regarding positioning, installation, commissioning, operation and maintenance of the machine;
- Operation of the device in less than optimal condition;
- Improperly conducted repairs;
- Catastrophic cases due to the effects of foreign matter, an accident, vandalism, as well as acts of God;
- Reaching into and/or opening the housing with objects of any kind.

The manufacturer only accepts warranty and liability claims as long as the specified maintenance and service intervals are observed, and if original spare parts are used in the device supplied by the manufacturer and/or by an authorised supplier.

In the event of material defects, claims must be submitted to **M. Schaerer AG** in writing immediately.

The device must be serviced every **6 months** or after **6‘000 coffees** have been dispensed.

Safety-related parts, such as safety valves, safety thermostats, and boilers, must not be repaired under any circumstances. They must be replaced:

- Safety valves every **24 months**
- Boiler (steam producer, flow heater) every **60 months**

Product description

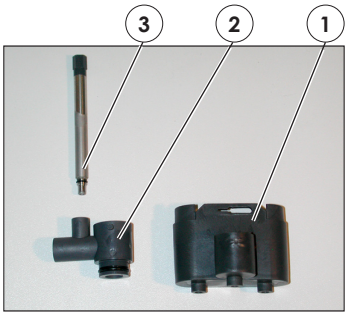
Overview - machine

(Refer to page 36)

Overview - control panel

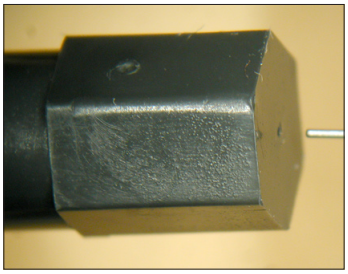
(Refer to page 36)

Detailed picture of the foamer head (Siena 2)



1. Foamer head
2. Corner p
3. Foam nozzle

If no milk foam is dispensed, insert the supplied instrument (air valve pin) into the foam nozzle [**3**]. (Refer to the detailed picture on the left).



The display symbols

- Water volume indicator
- Language indicator
- Coffee grinding time indicator
- Coin tester indicator
- Temperature indicator
- Milk foam quantity indicator
- PIN code indicator
- Switch-off time indicator
- Anzeige Servicenummer
- Indicator for pre-brewing switched on
- Indicator for steam switched off

Water connection / draining (option)

The water supply connection must be made in accordance with the applicable requirements and the regulations of the respective country.

If the machine is connected to a newly installed water pipe, the pipe and the supply tube must be thoroughly rinsed so that no dirt particles can enter the machine. The coffee maker must be connected to an installed drinking-water pipe with shutoff valve. The machine is installed by using the mounted pressure tube and the G 1/4" screw at the pressure relief component mounted to the tap (set to 2 bar). If the machine is attached to a water drainage system, the supplied temperatureresistant drain hose must be connected to the drip pan and siphon. It must be firmly attached to the drain and slanted at a downward angle (so that the water can flow downward).

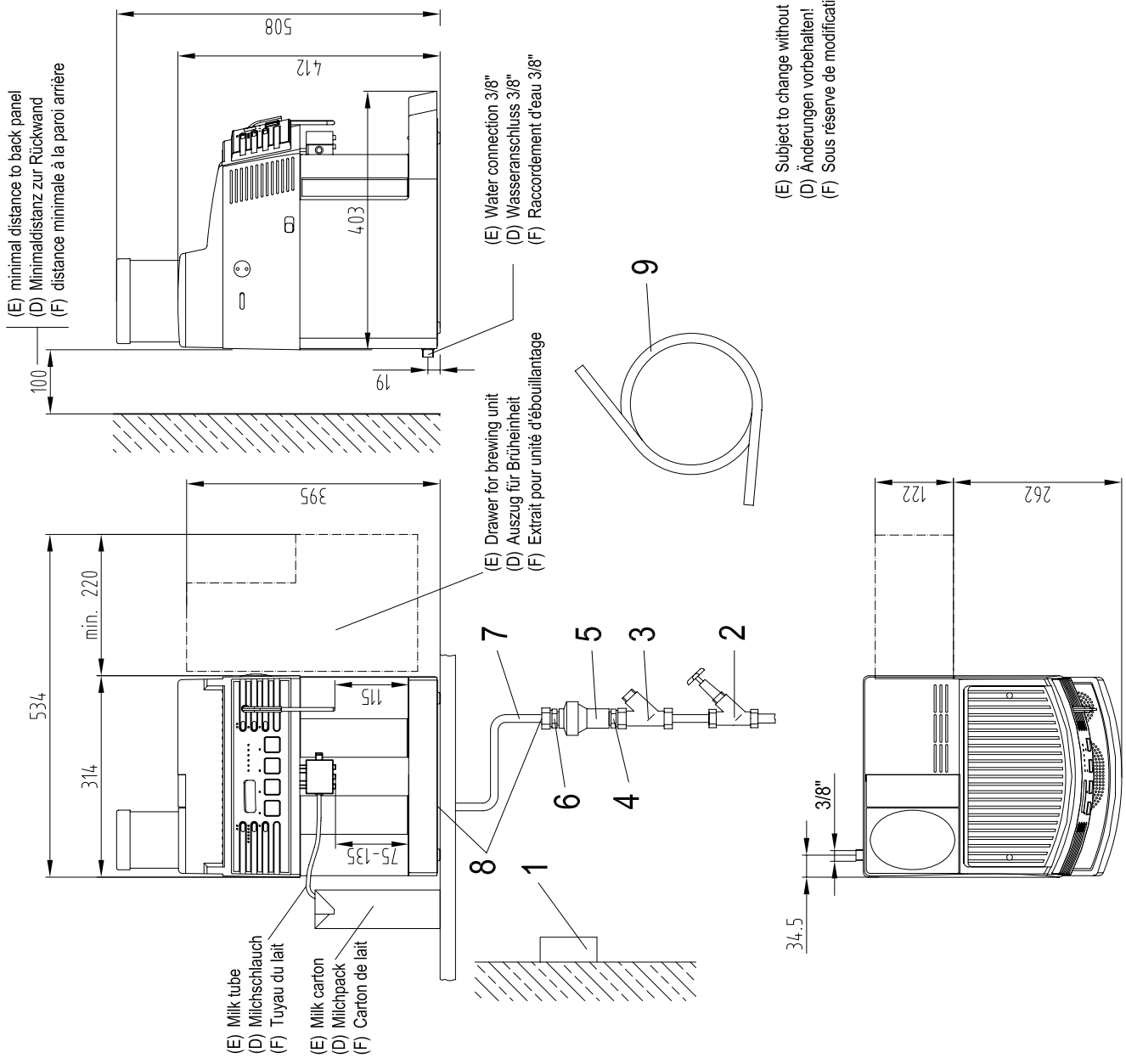
Always use the new hose set (fresh water/outlet hose) provided with the machine!

The ideal hardness of the water is **5 – 7 °dH** (German hardness) or **8 – 12 °fH** (French hardness). The chlorine content should not exceed **100 mg per litre**. Ideal Ph value = **7**. Otherwise, the local regulations are binding

Water pressure	Minimum pressure:	1 bar
	Maximum pressure:	3 bar
Water ingress temperature	Minimum:	5 °C
	Maximum:	30 °C

Installation plan for Siena 2

		Number of grinders	Number of pistons	Connected load	
(E)	Model	Number of grinders	Number of pistons	Connected load	
(D)	Modell	Anzahl Mühlen	Anzahl Kolben	Anschlusswert	
(F)	Modèle	Nombre de moulins	Nombre de pistons	Puissance de raccordement	
				400V3NAC 50/60Hz	220-230VAC 50/60Hz
	Siena 2	1	1	-	2.0-2.2kW / 10A



Commissioning

Before using for the first time:

Never operate the device without water. After longer periods of non-use (e.g. due to holiday), it is recommended for hygienic reasons that the device be rinsed by means of the hot water/steam injector and the cleaning program started before the device is used again.

- ► Place the package on the ground with the number facing up; carefully cut the adhesive tape open.
- ► Place the device on a stable, horizontal surface. Do not set it down on hot or warm surfaces. Choose a location that is not easily accessible to children or pets.
- ► Insert the drip tray as far as it will go.
- ► Fill the water tank with (cold) water (max. 2.4 litres), insert it at the front of the device and press it on firmly.

On devices with the fixed water supply option, the tank cannot be removed.

For machines with fixed water supply:
Always use the new hose set (fresh water hose) provided with the machine!

- ► Pull the connector cable on the rear of the device out to the required length, and connect the device to a grounded socket.

Never insert the power plug into the socket if it is wet, and never touch the plug with wet hands.

- ► Reclose the cord compartment.
- ► Switch on the power switch. The device is now in Stand-by mode.

This does not apply to coffee machines with the coin tester option.

- ► Press the ON OFF button to switch on the device (LED in the button lights up).
- ► Fill the bean container (**Siena 1**: 300 g | **Siena 2**: 600 g). Close the bean container with the lid to form a tight seal.

Only pure whole coffee beans may be used – no coffee with caramelised or aromatised beans.

- ► When the temperature indicator °C lights up (in green) and the message „Ready“ appears on the display, the machine is ready to operate.

Each time the device is commissioned, the device automatically rinses the brew unit. During this rinse procedure, no products can be dispensed.

- ► Touch the product button. The first beverage is dispensed.

This beverage is not edible, since the grinder's coffee duct must first be filled/rinsed. **Please wait to drink the following beverage.**

Operation

Introduction

This chapter describes the basic functions of the coffee machine. Observe these instructions in order to ensure smooth and safe daily operation.

Please observe the safety notes on page 40!

Correct and optimal operation of the coffee machine is required and ensured through proper installation and programming by a qualified service technician.

- **Never reach under the beverage outlet or the hot water outlet while a product is being dispensed. The beverages dispensed from the device are hot!**
- **Never direct the steam jet or hot water jet towards parts of the body!**
- **Do not touch the hot plate for cups or the beverage outlet. Only touch the burn-proof fixture of the hot water outlet and the steam pipe.**
- **The device does not stop if the carafe or cup is removed from the beverage dispensing area while a beverage is being dispensed.**

If a liquid is accidentally poured over the hot plate for cups, the device must be switched off (risk of short-circuit). Please notify customer service immediately.

Filling coffee beans

Fill only roasted coffee beans into the container.

► Remove the lid from the bean container.
► Fill beans (**Siena 1**: 300 g | **Siena 2**: 600 g) into the bean container and fit the lid back on.

A well-sealed bean container prevents the loss of aroma.

Making the coffee machine ready to operate

Please check the following before switching on the machine:

► Fresh water supply is open (with fixed water supply option only).
► The bean containers are filled (see above).
► The grounds container is empty.
► The machine is connected to the mains.

Switching on the coffee machine

Ready

As soon as the display message shown here appears, the machine is ready to operate..

► Flip the main power switch to „**ON**“ (refer to the picture).
► Now press the (ON OFF) button.

Operating modes

The Siena 1 / 2 has two (2) operating modes:

<< Stand by >>

The machine is switched off but still connected to the power supply.
The following message appears on the display (shown left).

Ready

The machine is ready to operate.
The following message appears on the display (shown left).

Preparing products

If the „**water low**“ function indicator blinks during product dispensing, top up with water and re-insert the tank.

Preparing coffee / espresso (whole-bean coffee)

The following instructions assume that the machine is ready to operate.

- ► Place a cup under the outlet (adapt the size to the product).
- ► Touch the desired product button. The product is dispensed.
- ► Wait until „**Ready**“ appears on the display. Remove the cup from under the outlet.

For a double product (2 cups), press the 2x button before pressing the product button.

Preparing DECAF coffee (coffee powder)

STOP

Do not use any water-soluble, freeze-dried or similar products. Use only pure, ground coffee. Fill no more than 1-2 (level) measuring spoons into the coffee hopper.

- ► Press the button. The indicator lights up.
- ► Place a cup under the outlet. The indicator flashes.
- ► Touch the desired product button. „**Coffee powder**“ appears on the display.
- ► Remove the lid from the hopper and add coffee powder. Press the button. The product is dispensed.
- ► Remove the cup from under the outlet.

If no additional product button is pressed within ± 2 minutes after the button is pressed, the red indicator for coffee powder goes out.

For a double product (2 cups), press the button before pressing the 2x button.

Preparing hot water (Siena 1)

The temperature indicator °C lights up in green.

- ► Place a cup under the hot water outlet.
- ► Turn the rotary dial (on the right-hand side) to the [**Hot water**] position.
- ► To cancel the dispensing procedure, turn the rotary dial back to its starting position (centre).
- ► Remove the cup from under the outlet.

Preparing hot water (Siena 2)

The temperature indicator °C lights up in green.

- ► Place a cup under the hot water outlet.
- ► Press the button. The dispensing procedure is stopped by pressing the button again.
- ► Remove the cup from under the outlet.

Preparing steam (Siena 1)

Not possible with the Siena 2!

- ► Place a cup under the hot water outlet.
- ► Turn the rotary dial (on the right-hand side) to the [Steam] position.
- ► To cancel the dispensing procedure, turn the rotary dial back to its starting position (centre).
- ► Remove the cup from under the steam outlet.
- ► Clean the steam wand with a paper towel.

If products have been heated or frothed, dispense steam for a brief period in order to clean the steam outlet of residue.

Preparing cappuccino (Siena 2)

Die Cappuccino Ausgabe kann nicht unterbrochen werden!

- ► Move the milk tube with the milk nozzle downwards into the milk container (refer to the picture).
- ► Place a cup under the outlet.
- ► Touch the cappuccino button. The product is dispensed.
- ► Remove the cup from under the outlet.

To prepare macchiato, follow the same instructions as for preparing cappuccino. The only difference is that milk is poured into the cup before the dispensing procedure and the time-out between the dispensing of milk and coffee is longer.

Preparing milk foam (Siena 1)

Milchschaum kann jederzeit bezogen und/oder nachdosiert werden.

- ► Unscrew the screw.
- ► Fit the foam nozzle to the steam outlet. Retighten the screw.
- ► Place a cup under the steam outlet.
- ► Place a cup under the steam outlet. Turn the rotary dial (on the right-hand side) to the [**Steam**] position.
- ► To cancel the dispensing procedure, turn the rotary dial back to its starting position (centre).
- ► Remove the cup from under the outlet.

After dispensing milk foam, dispense some steam for a short period in order to clean the foam nozzle and the outlet of milk remains.

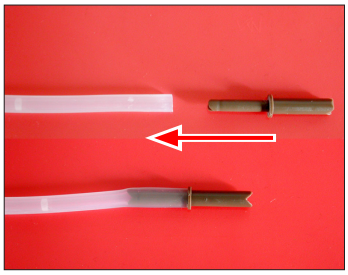
- ► After dispensing foam, clean the foam nozzle under warm, running water.

Preparing milk foam (Siena 2)

Milk foam can be dispensed and/or added at any time.

- ► Place a cup under the outlet.
- ► Press the (2x) button and keep it pressed.
- ► Press and hold the cappuccino/macchiato button to dispense milk foam. „**Milk**“ appears on the display.
- ► The dispensing procedure is stopped by releasing the cappuccino/macchiato button.
- ► Remove the cup from under the outlet.

Milk foam quality (installing the milk nozzle)



Depending on the milk and milk temperature used, (see Chapter „**Safety notes**“ ► „**Hygiene**“ on page 41), the milk foam quality can be controlled using the milk nozzles provided. They feature different dispensing diameters (diam.).

- ► Insert the milk nozzle into the milk tube as far as it will go (refer to the picture). **Without the milk nozzle, the milk tube can become stuck to the bottom of the container.**

Adjusting milk foam:

- ► **Milk foam too cold:** fit a smaller diameter (milk nozzle).
- ► **Milk foam too hot:** fit a larger diameter (milk nozzle).

Pre-heating cups

This is recommended for smaller quantities of coffee (espresso). In addition to the coffee mixture used and the water quality, the right temperature is important for making good coffee.

There are two ways to pre-heat cups:

- ► Place cups on the hot plate for cups (refer to the picture).
- ► Rinse cup with hot water by using the hot water nozzle. (Refer to page 49/50, „Preparing hot water“).

Grinder settings

The grinder comes with a default setting that processes most coffee beans optimally.

The grinder setting may only be adjusted while the grinder is in operation.

- ► Using the multi-tool adjusting knob (included in the scope of delivery), adjust the grinder setting to the desired position (see below):
  - Grinder setting 1 = fine / turn clockwise
  - Grinder setting 6 = coarse / turn anti-clockwise
  - **Default setting = grinder setting 3-4 (intermediate grinding)!**

When coffee is finely ground, brewing times are increased (the coffee becomes stronger), and the volume of foam increases.

Programming

Your coffee machine is pre-programmed at the factory. You also have the option, however, of adjusting the device to your individual tastes. You can program the following product-related elements (refer also to the programming overview):

Water volume - coffee quantity - pre-brew function

In addition, you can program various device functions individually.

- ► If no entry is made during programming, the device automatically switches to the next menu after 30 seconds and/or switches to **"Ready"** mode.
- ► The device can only be programmed in forward-moving steps.
- ► Programming in the level can only be carried out with a PIN code.

The following instructions assume that the machine is ready to operate.

Navigation through the programming level

= Access to programming level / Confirm parameters; proceed to the next step

1 — 4 = Product settings

= General settings

= System settings

= ncrease or decrease values./ Block or release parameters

The factory settings are shown in **bold** *on the display!*

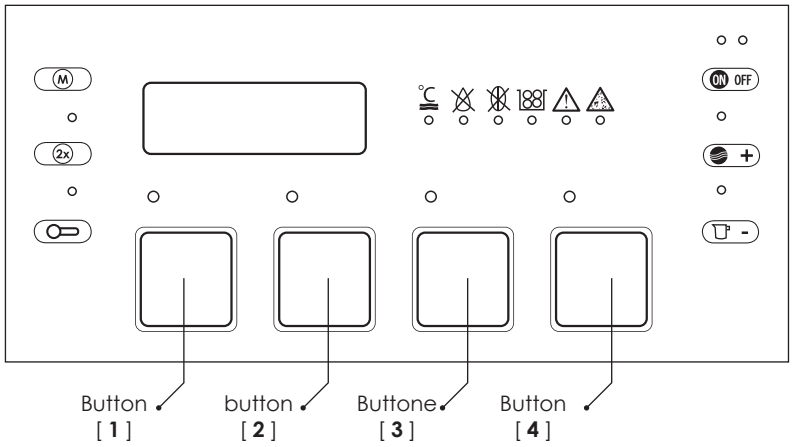


**Illustration: Standard configuration, Siena 2*

Counter functions in standby mode

Switch the machine into standby mode by pressing the ON OFF button. Afterwards, you can press the various buttons to show the respective counter status.

= Total drinks dispensed by machine (all products)

= Double products dispensed

= DECAF drinks dispensed (ground coffee)

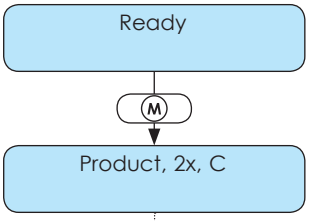
1 — 4 = Product counter per product button

= Cleaning counter

= Hot water dispensed

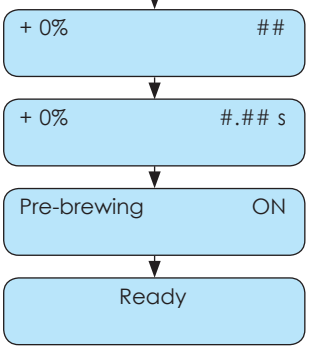
Overview: product programming (coffee, cappuccino)

Accessing the programming level::



► Press (M) to access the programming level.

Siena 1 + 2: Press button [**1**] or [**2**] (see page 52)



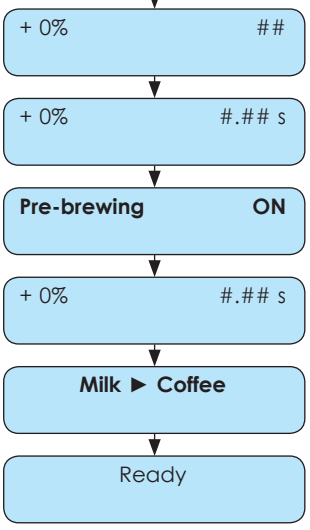
► Set the water volume (ml) using ⊕ or ⊖.
► Confirm by pressing (M).

► Set the coffee quantity (grinding time) using ⊕ or ⊖.
► Confirm by pressing (M).

► Switch pre-brewing on or off using ⊕ or ⊖.
►Confirm by pressing (M).

End of product programming.

Siena 2: Press button [**3**] (seepage 52)



► Set the water volume (ml) using ⊕ or ⊖.
► Confirm by pressing (M).

► Set the coffee quantity (grinding time) using ⊕ or ⊖.
► Confirm by pressing (M).

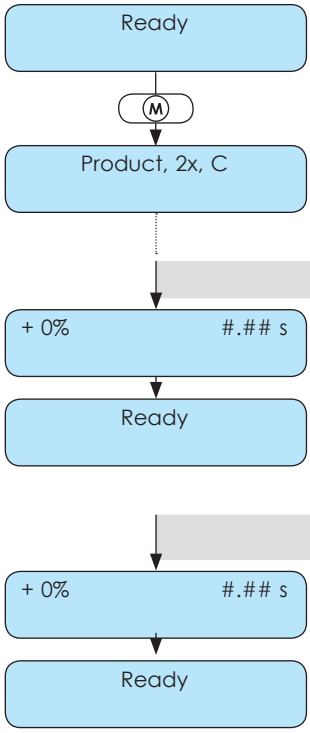
► Switch pre-brewing on or off using ⊕ or ⊖.
► Confirm by pressing (M).

► Set the milk volume (sec.) using ⊕ or ⊖.
► Confirm by pressing (M).

► Change the dispensing order using ⊕ or ⊖.
► Confirm by pressing (M).

End of product programming.

Overview: product programming (milk foam, hot water)



Accessing the programming level:

► Press (M) to access the programming level.

Siena 2: Product programming: milk foam ► Press button [**4**]

► Set the milk foam volume (sec.) using ⊕ or ⊖.
► Confirm by pressing (M).

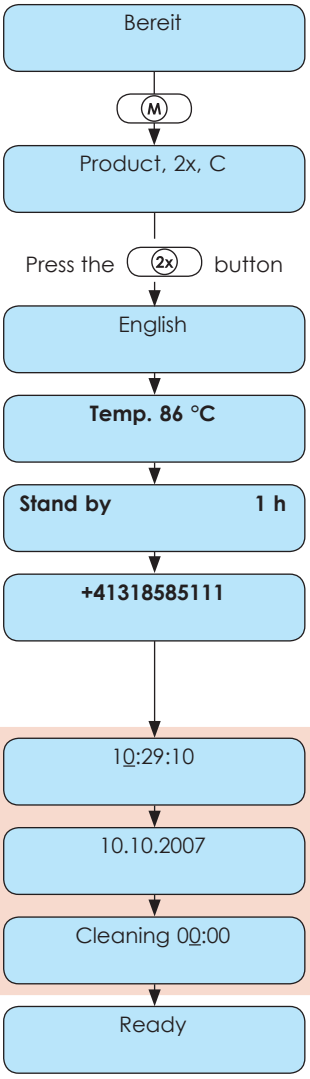
End of milk foam programming.

Siena 2: Product programming: hot water ► Press (- cup)

► Set the water volume (sec.) using ⊕ or ⊖.
► Confirm by pressing (M).

End of hot water programming.

Overview: programming common parameters



Accessing the programming level:

► Press (M) to access the programming level.

► Set the language using ⊕ or ⊖.
► Confirm by pressing (M) bestätigen.

► Set the brewing temperature using ⊕ or ⊖.
► Confirm by pressing (M).

► Set the automatic switch-off time using ⊕ or ⊖.
► Confirm by pressing (M).

► Service telephone number.
► Confirm by pressing (M).

Ex. software V3.03!

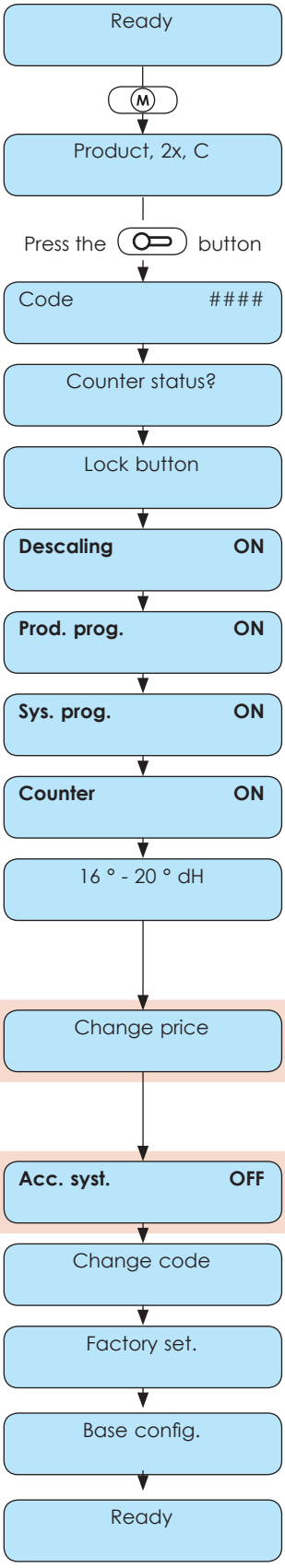
► Set the time (HH:MM:SS) using ⊕ or ⊖.
► Confirm by pressing (M).

► Set the date (DD.MM.YYYY) using ⊕ or ⊖.
► Confirm by pressing (M).

► Set the moment of the cleaning request-indication (HH:MM) using ⊕ or ⊖.
► Confirm by pressing (M).

End of common parameter programming.

Overview: programming fixed parameters



Accessing the programming level:

► Press (M) to access the programming level..

► Set each digit using ⊕ or ⊖.
► Confirm by pressing (M).

► Set counter level to 0 using (button) (if desired).
► Confirm by pressing (M).

► Block individual buttons from use by pressing ⊕ or ⊖.
► Confirm by pressing (M).

► Grant authorisation to descaling using ⊕ or ⊖.
► Confirm by pressing (M).

► Grant authorisation for product programming using ⊕ or ⊖.
► Confirm by pressing (M).

► Grant authorisation for system programming using ⊕ or ⊖.
► Confirm by pressing (M).

► Switch the counter display of the product buttons on or off using ⊕ or ⊖.
► Confirm by pressing (M).

► Set water hardness using ⊕ or ⊖.
► Confirm by pressing (M).

With coin tester option only:

► Set the product button price using ⊕ or ⊖.
► Confirm by pressing (M).

With coin tester option only:

► Switch accounting on or off using ⊕ or ⊖.
► Confirm by pressing (M).

► Set the authorisation code (each digit) using ⊕ or ⊖.
► Confirm by pressing (M).

► The machine can be reset to factory settings by pressing ⊕.
► Confirm by pressing ⊕ cancel by pressing (M).

► The parameters can only be changed by a qualified service technician (protected by PIN code)!
► Confirm by pressing (M).

End of fixed parameter programming.

Cleaning

his chapter describes the cleaning of the coffee machine. To achieve the best possible quality of the dispensed beverages, it is necessary to clean the machine properly and thoroughly on a daily and weekly basis.

Please observe the safety notes on page 41!

- **Never reach into the machine during the automatic cleaning cycle and never place your hands under the beverage outlets.**
- **Never spray the machine with a hose or high-pressure cleaner for cleaning purposes. You should also avoid using steam cleaning devices.**
- **Never immerse the machine in water!**
- **Observe all general valid hygiene regulations according to HACCP! (Refer to page 41).**
- **Use only cleaning products recommended by the manufacturer to clean the device.**
- **Never use abrasive cleaning products, abrasive devices or cleaning tools made of metal!**
- **There is a risk of injury while cleaning and using cleaning tools and cleaning products!**
- **Never mix cleaning products!**

Informations about cleaning

Ex. software V3.10!

Folgende Reinigungsmöglichkeiten sind möglich (also see „**Daily and weekly cleaning**“, page 57):

Cleaning mode	Cleaning for:	Press button:	Information
Complete cleaning	Coffee system (Brew piston) Milk system	3 x briefly	**If no milk product has been dispensed since the last cleaning, the milk system cleaning won‘t start!** The cleaning counter*1 and the cleaning timer*2 will be reseted.
Kaffee-System Reinigung	Kaffee-System (Brühkolben)	4 sec.	The cleaning counter*1 will be reseted.
Coffee system rinsing	Coffee system (Brew piston)	1 x briefly	The cleaning counter*1 won‘t be reseted.
Milk system cleaning	Milk system	3 x briefly	**If also a coffee system cleaning is required, then this will be done before the milk system cleaning!** The cleaning counter*1 and the cleaning timer*2 will be reseted. **Milk system cleaning:** The cleaning timer*2 for the actual day will be reseted.
Milk system rinsing	Milk system	2 x briefly	The cleaning timer*2 won‘t be reseted.

Proceed daily!

*1 *Cleaning counter = Number of dispensed coffee products (programmable)*
*2 *Cleaning timer = Displays the daily cleaning for the milk system (programmable)*

As soon as the programmed number of dispensed products is reached (or the cleaning timer) the cleaning must be done (cleaning request)!

Daily and weekly cleaning

Carefully read the information given in the user manual as it contains important information regarding safety,hygiene, use and maintenance of the machine.

Never reach into the machine or under the beverage outlets during the automatic cleaning!

If the LED of the cleaning button is flashing, always press the button 3 times (execute daily)!
If the display shows „**Tablet**“, the coffee system has to be cleaned before the milk system (see **2 b**)!
The milk system cleaning starts automatically after the coffee system cleaning. If the „**water low**“ function indicator blinks during the cleaning, top up with water and re-insert the tank.
Cleaning possibilities:

1. Milk system cleaning	= Press the button three times	► see **1 a - f**
2. Coffee system cleaning	= Press the button for 4 seconds	► see **2 a - b**
3. Milk system rinsing	= Press the button twice	► see **3 a**
4. Weekly cleaning	=	► see **4 a - c** (1 x per week)
5. Coffee system rinsing	= Press the button once (not described / Duration: ± 1 minute).	

1 Milk system cleaning: (Siena 2)

1a

► Mix the cleaning solution into a container (Dosage see below).

Dosage:
Milkpure (or Daypure): 20 ml
Water: 300 ml

1b

► Put the milk tube into the cleaning container (nozzle downwards).

The tube end must touch the bottom of the container!

► Place a container (± 0.5 Litre) under the outlet.

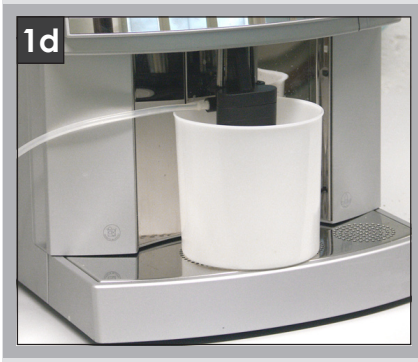
1c

If the Coffee-System cleaning was running before only press the button once!

► Press the button three times.

Milk system cleaning is running! (duration: ± 40 seconds)

1d



► Empty the container and place it back under the outlet.
► Rinse the cleaning container and refill it with fresh water (± 300 ml).
► Put the milk tube into the cleaning container.

1e

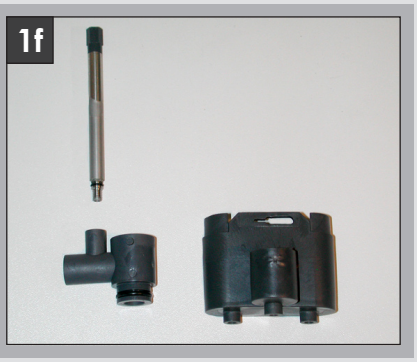
► Press the button once.

Milk system rinsing is running! (duration: ± 40 seconds)

Wait until the display shows:

Ready

1f



► Disassemble the foamer head and clean it under warm running water.
► Re-assemble the foamer head.
► Clean the fridge (option) and the machine with a damp paper tissue.

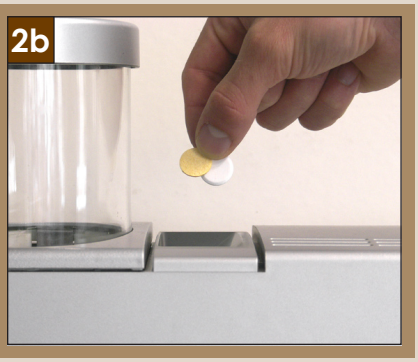
Do not use any abrassives!

► Milk system cleaning is finished.

2 Coffee system cleaning: (Siena 1 / Siena 2)

- ► Fill the water tank with fresh water.
- ► Empty the drip tray and place a container (Volume: ± 1.5 Litre) under the outlet.
- ► If „Tablet“ already appears on the display don‘t press the (+) button! Otherwise press the (+) button for 4 seconds, until following message displays:

Tablet



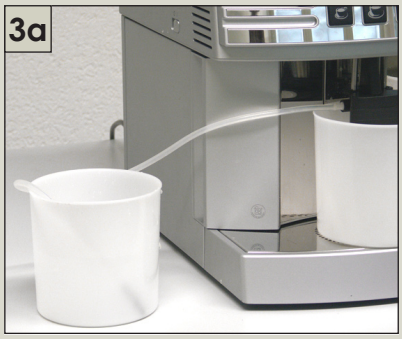
- ► Insert the cleaning tablet into the funnel.
- ► Press the (+) button.

Cleaning programme is running! (duration: ± 5 minutes)

Wait until the display shows:

Ready

3 Milk system rinsing: (Siena 2)



- ► Put the milk tube into a container with fresh water (± 150 ml).
- ► Place a container (Volume: ± 200 ml) under the outlet.
- ► Press the (+) button twice.

Milk system rinsing is running! (duration: ± 40 seconds)

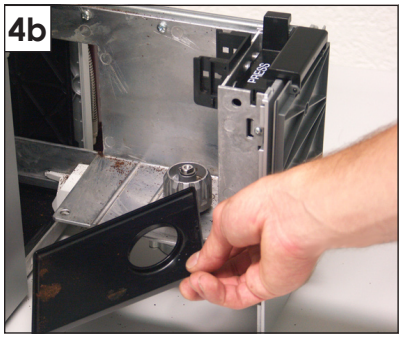
Wait until the display shows:

Ready

4 Weekly cleaning: (Siena 1 / Siena 2)

- ► Press the (ON OFF) button to enter the Stand-by mode.
- ► Open the service door at the side.
- ► Pull out the drawer (Press „Press“) and lift out the brewer.
- ► Clean the brewer under warm running water.

Never clean brewer in the dish washer! The brewer has to be dry before it is placed back in!

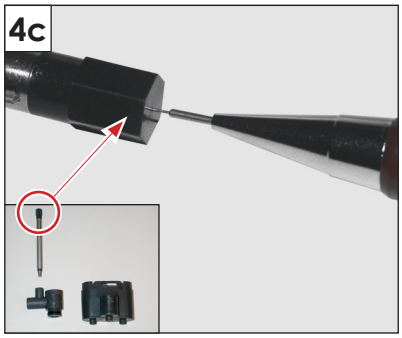


- ► Remove and clean the plastic tray.
- ► Remove the coffee grounds in the brewer area using a vacuum cleaner or the brush.
- ► Re-place the plastic tray and the brewer.
- ► Press the (ON OFF) button to switch-on the machine.

Siena 1:

- ► Brewer cleaning is finished.

If the function indicator ⚠ is blinking the brewer is not right in place or the door is not closed properly.



Siena 2:

- ► Clean the foam nozzle (see picture) with the supplied instrument (Art.-No.: 061454)

Observe all hygiene regulations according to HACCP!
Extract from HACCP:

- Never top up milk! Always throw leftovers away.
- Use milk from its original packing!
- Always clean the milk container before filling it with fresh milk.
- Fill up with fresh milk, chilled to 3 °C - 5 °C, just before restarting the machine!
- **The milk must be homogonised!** Use pasteurized or ultra high temperature treated (UHT) milk! Do not use raw milk!
- For optimum hygiene use a refrigerator (optional) to maintain milk temperature.
- Clean the refrigerator/cooling element (optional) at least once a week if the machine is equipped with one!

Descaling

Carefully read the information given in the user manual as it contains important information regarding safety, hygiene, use and maintenance of the machine.

Never reach into the machine or under the beverage outlets during the descaling process! Never interrupt the descaling process! Never use vinegar as the descaling agent!

Machines connected to the mains supply must be descaled by a qualified service technician! Descaling of the machine is a must when the function indicator blinks! With Software Versions under V 2.10 the display messages „**Attention hot**" and „**2 container**" will not appear! If the „**water low**" function indicator blinks, top up with water and re-insert the tank (The descaling process will start automatically).

1

► Press the (ON OFF) button to enter the Stand-by mode.
► Remove the outlet.
► Remove the water tank.
► Mix water and the descaling agent into the water tank (Dosage see below).

Dosierung:

Descaler (1 x 750 ml) + Water (2 x 750 ml)

► Re-place the water tank.

2

Siena 2:
► Place a container under the outlet (Volume: ± 2.0 Litre).

Siena 1:
► Turn the rotary knob (on the right side) to the [**Steam**] position!
► Place a container under the hot water outlet (Volume: ± 2.0 Litre).
► Press the (+) button (± 5 sec.).
On the display appears:

Descaling?

Ex. Software:
V 2.10
V 3.03

► Press the (+) button.

3

Caution HOT!

Only appears if the steam generator temperature is over 90 °C!

► Press the (+) button.
On the display appears:

Descaling 0 %

Descaling is running!
(duration: ± 40 minutes)

4

Wait until the display is showing:

2nd container

Ex. software:
V 2.10
V 3.03

If this message apears, always put a 2nd container under the hot water outlet.

► Press the (+) button.

5

Wait until the display is showing:

Fresh water

► Rinse the water tank with water and refill it with fresh water (± 1.5 Litre).

6

► Re-place the water tank.
► Place a container under the outlet (Volume: ± 2.0 Litre).
► Press the (+) button.

Rinsing is running!
(duration: ± 8 minutes)

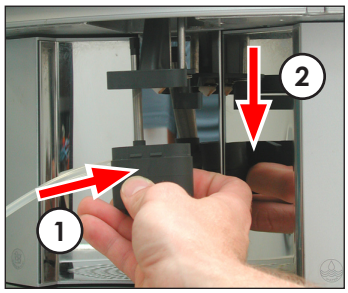
When the descaling is finished, a prompt to carry out the daily cleaning appears automatically.

► Descaling process is finished. On the display appears:

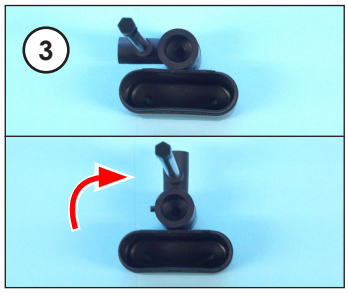
<< Stand by >>

► Reinstall the outlet.

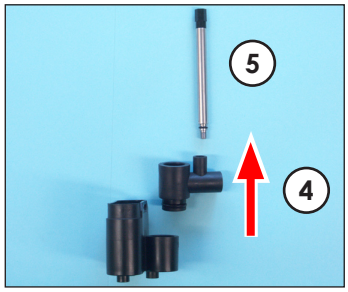
Installing/detaching the foam head (Siena 2)



► Press the front of the foam head [**1**].
► Remove the foam head by pulling it downwards [**2**].
► Remove the milk tube and tube connector.

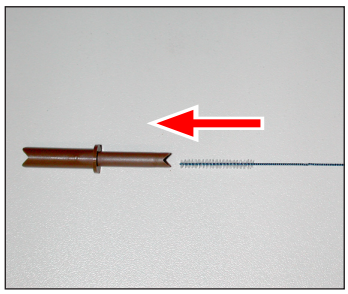


► Swing the foam chamber (with outlet pipe) away from the outlet beaker [**3**].



► Remove the foam chamber by pulling it upwards [**4**].
► Unscrew and remove the outlet pipe [**5**].
► Clean all parts under running water.
► Re-attach the parts in reverse order.

Cleaning the milk nozzle (Siena 2)



► Insert a brush into the milk nozzle.

Troubleshooting

Before having the machine repaired, please check the following points:

Malfunctions and possible causes

To ensure the best possible coffee quality, it is necessary to clean and decalcify the coffee machine regularly.

Fault	Cause/remedy
Does the coffee machine not switch on?	▶ The power plug is not properly connected ▶ The main power switch (on the left-hand side) is not set to **ON** ▶ Check fuses
Does the ⚠ indicator flash?	▶ The brew unit has not been properly inserted ▶ The door is not properly closed
Does the ⚠ indicator light up and does a message appear on the display?	▶ This fault can only be rectified by a qualified service technician
Do the indicators flash/light up; do display messages appear?	▶ Check the indicator symbols on page 36 (for their meaning)
Is the pump causing loud noises and/or does the ⛒ indicator light up?	▶ The water tank has not been properly inserted (air in the system) **Siena 2:** ▶ Bleed the device using the (☕ -) hot water button (press for ± 6 sec.). (The indicator goes out when the next beverage is dispensed). **Siena 1:** ▶ Turn the rotary dial (on the right-hand side) to the [Hot water] position in order to bleed the device.
Is there no milk foam (Siena 2)?	▶ The milk nozzle is clogged (in the milk container). Insert a brush into the milk nozzle (refer to page 60)
Is the milk only hot (Siena 2)?	▶ The foam nozzle on the milk foam producer is clogged. Insert the air valve pin into the milk nozzle (refer to page 43)
Does the milk foam have large bubbles (Siena 2)?	▶ Milch ist zu warm (Milch immer im Kühlschrank aufThe milk is too warm (always keep milk in the refrigerator). (Optimal milk temperature: 3 °C to 5 °C) ▶ The O-rings on the milk foam producer are defective. Check and replace them, if necessary. ▶ The milk suction tube is defective. Check and replace it, if necessary. ▶ The milk nozzle (Ø) is too small.
Is the milk foam too cold (Siena 2)?	▶ The milk nozzle is defective or a nozzle of the wrong diameter has been fitted.
Does the coffee not have any foam?	▶ The cups are too cold (pre-heat the cups for ideal foam). ▶ The operating temperature (indicator is lit) has not yet been reached. ▶ The coffee (beans) is not fresh. ▶ The coffee grinder setting is too coarse (high number). ▶ The coffee grinder setting is too fine (low number) ▶ The wrong coffee mixture is being used.
No hot water?	▶ Insert a fine needle into the outlet opening.
Can the brew unit not be pulled out or inserted?	▶ The brew unit is not in its basic position. Close the service door and switch on the device. ▶ Use the multi-tool adjusting knob to turn the brew unit a little to the left or right while inserting it (carrier position is incorrect).
Does the coffee machine not react to buttons being pressed?	▶ The operating temperature has not yet been reached (The indicator lights up). ▶ A rinse or cleaning program is in progress (the cleaning button flashes). ▶ Another indicator flashes/lights up. Rectify the fault/remove the cause.

Service and maintenance work

Even if the coffee machine is cleaned and maintained in an ideal manner, it must be serviced (once a year). Having a qualified service technician inspect the coffee machine regularly extends its product life cycle.

Service request

The service request only appears if it has been programmed by one of our partners or a qualified service technician.Once it is time to service the machine, the message „**Service**“ appears in the display alternately with the normal operation indicator.

The service **must** be carried out!

- The service request can only be reset by a qualified service technician.
- Products can still be dispensed while the service request is displayed, but it can damage your coffee machine.

Options

Coin tester

The following accounting systems are available:

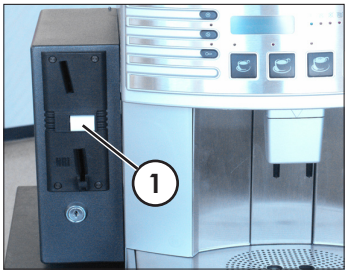
- **Tokens**
- **Coins**

The coin tester option is possible in country-specific currencies. Please contact your customer service representative for further information.

Coin tester - operation and maintenance

The sum of money inserted into the machine appears in the display:

No more than 10 units of the respective currency can be inserted. This sum can be changed by a qualified service technician. If the coffee machine is switched off, the coins are ejected through the return slot.



If a coin is not accepted, it can be ejected by pressing the release button [**1**] (refer to the picture). It is also possible that the coin container is full and no more coins can be accepted. Empty the coin container (see below).

For safety reasons, the coin tester should be emptied every day.

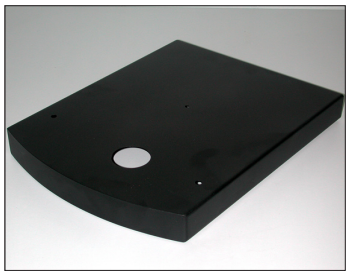
- ► Open the coin tester (refer to the picture).
- ► Lift out the coin container and empty it.
- ► Re-insert the coin container.
- ► Close the coin tester again.

Bean container

Various bean hoppers are available:

- ► **Siena 1** = Maximum capacity 300 g. (also available for Siena 2)
- ► **Siena 2** = Maximum capacity 600 g.

Base with supports (Art. No.: 062489)



A base is required for machines with a wastewater connection (supply and drainage pipes).

This is only required if no holes are to be drilled into the counter!

Fixed water supply

FA fixed water supply is strongly recommended for coffee machines dispensing a large quantity of beverages.A fixed water supply is generally possible wherever supply pipes and drainage pipes are present. The ideal water hardness for a fixed water supply is between:

5 – 7 °dH / 8 – 12 °fH (= carbonate hardnes)

Fixed water supply - structural requirements

FMinimal, basic structural conditions are required for the fixed water supply. (Refer to the installation plan, page 45).

The fixed water supply option may only be installed by a qualified service technician!

Appendix

Declaration of conformity

These products correspond to the requirements of the EU directives.

2006/95/EC EC low-voltage directive

2004/108/EC EC Directive, Electromagnetic Compatibility

Information about the declaration of conformity can be obtained from the manufacturer upon request:

Manufacturer:

M. Schaerer AG
Gewerbestrasse 15
3302 Moosseedorf
Switzerland

✉ info@schaerer.com I www.schaerer.com

For more information please contact your local dealer!

Cleaning products

IBEDA cleaning tablet (Art.-No.: 062867)

Before using the cleaning tablet, please read the information on the tablet's packaging as well as the safety data sheet („HEALTH & SAFETY DATA SHEET"). If you do not have this safety data sheet, please request it from your sales centre.

Purpose:
For cleaning your coffee machine's coffee system on a daily basis.

Shape and odour:
Refer to the safety data sheet („HEALTH & SAFETY DATA SHEET").

Use:
- Keep the cleaning tablet out of the reach of children and unauthorised persons.
- Do not swallow!
- Do not mix the cleaning tablet with other chemicals (cleaning products).
- Do not eat or drink anything while using the cleaning tablets.
- Wash hands and face immediately before breaks and after handling the cleaning tablet.
- Never mix the cleaning tablet with liquid or powder cleaning products or with acids.

"Milkpure" cleaning product (Art.-No.: 071531)

Before using the cleaning product, please read the information on the tablet's packaging as well as the safety data sheet („HEALTH & SAFETY DATA SHEET"). If you do not have this safety data sheet, please request it from your sales centre.

Purpose:
For cleaning your coffee machine's milk system on a daily basis.

Shape and odour:
Refer to the safety data sheet („HEALTH & SAFETY DATA SHEET").

Use:
- Keep cleaning products out of the reach of children and unauthorised persons.
- Do not swallow!
- Do not mix cleaning products with other chemicals (cleaning products).
- Do not eat or drink anything while using cleaning products.
- When diluting with water, first fill the water (no warmer than 20 °C) and then the cleaning product carefully.
- Make sure that there is adequate ventilation and air circulation when working with cleaning products.
- Wash hands and face immediately before breaks and after handling cleaning products.

Liquid descaler (Art.-No.: 062869)

Before using the liquid descaler, please read the information on the tablet's packaging as well as the safety data sheet („HEALTH & SAFETY DATA SHEET"). If you do not have this safety data sheet, please request it from your sales centre.

Purpose:
For descaling the coffee machine.

Shape and odour:
Refer to the safety data sheet („HEALTH & SAFETY DATA SHEET").

Use:
- Keep descaling agent out of the reach of children and unauthorised persons.
- Do not swallow!
- Do not mix descaling agents with other chemicals (cleaning products).
- Do not eat or drink anything while using the descaling agent.
- When diluting with water, first fill the water (no warmer than 20 °C) and then the descaler carefully.
- Make sure that there is adequate ventilation and air circulation when working with descalers.
- Wash hands and face immediately before breaks and after handling descalers.

Emergency information:

Please ask your sales centre or a cucological information centre) in your country. If your country does not have any such institution, dial the following telephone number in Switzerland in an emergency or for information:
++41 01 251 51 51 (Toxicological Information Centre)
www.toxi.ch (DE / UK / FR)

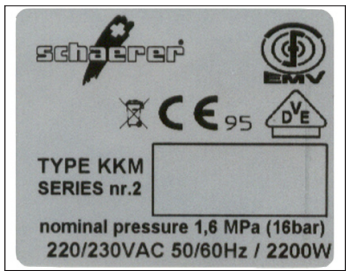
First aid:
Refer to the safety data sheet („HEALTH & SAFETY DATA SHEET").

Important for the physician to know:
If possible, show the treating physician the information listed on the package or the safety data sheet („HEALTH & SAFETY DATA SHEET").

Storing cleaning products

- Keep cleaning products in locations inaccessible to children and unauthorised persons.
- Store cleaning products in such a way that they are protected from heat, light and moisture.
- Vor Säuren örtlich getrennt lagern.
- Store them in a location separate from acids.
- Do not store them together with food, alcohol or tobacco.
- Comply with all local and legal regulations regarding the storage of chemicals (cleaning products).

Serial plate



Machine-specific data (voltage / output) can be found on the serial plate. It is affixed to the back of the device under the cable cover.

Maximum voltage deviation: + 5% / - 10%

Technical data

Outside dimensions Width: Height: Depth:	 314 mm | 415 mm with coin tester (option) 508 mm 403 mm | 460 mm with wastewater (option)
Water tank (capacity):	2.4 litre
Bean container:	Siena 1: ± 300 g | Siena 2: ± 600 g
Empty weight:	± 15.7 kg
Power cord (Length):	1.1 m
Electrical socket:	Do not use any multiple sockets, especially if devices such as air conditioners, computers, typewriters or copiers are connected to it and can generate interfering frequencies. Do not overload the electrical socket! The connected consumers must not exceed the amperage of the house fuse.
Ambient temperature:	+ 5°C to + 35°C max. (in case of frost, drain the water system)
Continuous sound pressure level (Lpa):	< 70 dB (A)

Overview of accessories

Qty.	Article	Art.-No.
1	User manual (EN)	062417
1	Quick reference card (EN)	062107
10	Cleaning tablets IBEDA	062867
1	Measuring spoon	067111
1	Multi-tool adjusting knob	062985
1	Brush	062951
1	Brush set (10 pcs.)	061174
Accessories for Siena 1:		
1	Foam nozzle	062945
Accessories for Siena 2:		
1	Milk foam nozzle	-
1	Milkpure 250 ml	071531
1	Air valve pin	061454
1 set	Milk nozzles set (8 pieces)	071246

Environmental aspects

Packaging:
The devices are delivered in recyclable cartons and pallets.

Coffee grounds:
Coffee grounds can be strewn on your garden or added to a compost system.

Maintenance parts:
Parts which are exchanged during a service are reprocessed whenever possible and reused.

Cleaning products:
If they cannot be recycled, cleaning products and their containers must be disposed of according to the information on the safety data sheet („HEALTH & SAFETY DATA SHEET"), as well as all local and legal regulations.

Energy consumption:
The device's energy consumption corresponds to the latest state of technology known during the device's development.

Disposal / environmental protection:
The devices must be disposed of properly, in accordance with all local and legal regulations.